

## LEMON & ALMOND CAKE



Baked for the recent Yoga & Creativity day retreat, this moist, zesty cake is perfect with a cup of fresh mint tea.

2 large, un-waxed lemons

6 eggs

450g ground almonds

250g sugar

1 teaspoon of baking powder.

Preheat oven to 180c/350f/gas mark 4

Wash lemons, cover with water and gently boil for one hour. Cool and remove the pips with a fork then blend to a pulp. Beat eggs in a large bowl. Add the remaining ingredients. Mix thoroughly, pour into a lined 20cm spring base cake tin and bake for about 40 minutes or until cooked. Cool in the tin before turning out.